



KRACHER Collection 2011  
Trockenbeerenauslese N°1  
>>Nouvel le Vague<<

GRAPE VARIETY	100% Traminer
RESIDUAL SUGAR	161,1 g/l
ACIDITY	5,5 g/l
ALCOHOL	11,5 %vol
VINIFICATION	fermented and matured in new oak barrels for 18 months
TASTING NOTES	Subtle smoky notes over ripe yellow fruit and rose petal scent. The palate displays ripe stone fruit characters, cloves and has a lingering mineral aftertaste.
OUR RECOMMENDATION	Goose liver served in all versions, Tarte Tatin, Mature munster
ENJOY BEST AT	10-12° C
Wine Spectator	93/100
A la Carte	16/20